

**Amendments to the Claims: This listing of Claims replaces all previous versions.**

Claims 1-21 (Cancelled)

22. (New) A method for making a coffee beverage composition having enhanced stability, the method comprising the steps of:

- a) identifying a coffee source component profile for an aged coffee source,
- b) identifying a target coffee component profile for a non-aged target coffee,
- c) altering the coffee source component profile of the aged coffee source to mimic the target coffee component profile of the non-aged target coffee.

23. (New) The method of Claim 22 wherein the coffee source component profile for the aged coffee source comprises at least one coffee source component selected from the group consisting of acetic acid, lactic acid, malic acid, formic acid, citric acid, phosphoric acid, salts thereof and combinations thereof.

24. (New) The method of Claim 22 wherein the target coffee component profile for the non-aged target coffee comprises at least one target coffee component selected from the group consisting of acetic acid, lactic acid, malic acid, formic acid, citric acid, phosphoric acid, salts thereof and combinations thereof.

25. (New) The method of Claim 22 wherein the coffee source component profile is altered using at least one component selected from the group consisting of a supplemental coffee source component, a coffee source component modifier and combinations thereof.

26. (New) The method of Claim 25 wherein the supplemental coffee source component comprises at least two agents selected from the group consisting of acetic acid, lactic acid, malic acid, formic acid, citric acid, phosphoric acid, salts thereof and combinations thereof.

27. (New) The method of Claim 25 wherein the coffee source component modifier comprises at least one agent selected from the group consisting of sodium, magnesium, potassium, hydrogen, calcium, hydroxide and combinations thereof.

28. (New) The method of Claim 22 wherein the coffee source component profile of the aged coffee source is altered using at least two agents selected from the group consisting of acetic acid, lactic acid, malic acid, formic acid, citric acid, phosphoric acid, salts thereof and combinations thereof.

29. (New) The method of Claim 23 wherein the target coffee component profile of the non-aged target coffee is identified by measuring at least three target coffee components selected from the group consisting of acetic acid, lactic acid, malic acid, formic acid, citric acid, phosphoric acid, salts thereof and combinations thereof.

30. (New) The method of Claim 22 further comprising adjusting pH after step (c) but before step (d) such that the pH of the coffee source mimics the pH of the target coffee.

31. (New) The method of Claim 22 wherein the coffee beverage composition has a pH value in the range of from about 2.0 units below to about 2.0 units above the pH value of the target coffee.

32. (New) The method of Claim 23 wherein the coffee source component profile of the aged coffee source is altered using at least three agents selected from the group consisting of acetic acid, lactic acid, malic acid, formic acid, citric acid, phosphoric acid, salts thereof and combinations thereof.

33. (New) The method of Claim 22 wherein the coffee beverage composition comprises:

- a) a principal acid and N relevant acids, where N is a number in the range of from about 1 to about 20,

- b) the principal acid corresponds to a principal acid of the target coffee and the N relevant acids correspond to N relevant acids of the target coffee,

- c) the total concentration of the principal acid is in the range of from about 50% below to about 50% above the total concentration of the corresponding principal acid in the target coffee,

- d) the total concentration of the principal acid of the coffee beverage composition divided by the total concentration of the Nth relevant acid of the coffee beverage composition is within the range of from about 50% below to about 50% above the value of the total concentration of the principal acid in the target coffee divided by the total concentration of the Nth relevant acid of the target coffee, and

- e) the total concentration of relevant acids is multiplied by a magnitude adjustment factor of from about 1 to about 7.

34. (New) The method of Claim 35 wherein the total concentration of the principal acid of the coffee beverage composition divided by the total concentration of the Nth relevant acid of the coffee beverage composition is within the range of from about 20% below to about 20% above

the value of the total concentration of the principal acid in the target coffee divided by the total concentration of the Nth relevant acid of the target coffee.

35. (New) A coffee beverage having enhanced stability made in accordance with Claim 22.